



SENSIENT FLAVORS DEVELOPS A LIBRARY OF TOMATO FLAVORS

Manufacturers of food products face many challenges today – from innovating new products, to managing plant efficiencies, to dealing with fluctuating costs of raw materials. Sensient Flavors recognizes these demands. That's why we've developed a portfolio of solutions that help manufacturers capitalize on consumer trends and increase efficiencies. Sensient solutions include a wide range of natural tomato flavors, sodium reduction technology, and a flavor system that replaces tomato paste.

Consumer Desire for Authentic Flavors

Driven by the consumer trend toward increased sensorial experiences, Sensient developed an extensive collection of tomato flavors. These flavors allow manufacturers to create products with authentic tomato tastes, ranging from vine-ripe, to sun-dried, to roasted tomato.

Consumer Quest for Reduced-Sodium Products

Today's consumers are increasingly aware of the link between a high-sodium diet and heart disease. Hence, there is a continued consumer movement toward reduced-sodium products. In response to this trend, Sensient developed a comprehensive portfolio of natural flavor systems which assist manufacturers in creating great-tasting, reduced-sodium products. In fact, Sensient solutions reduce sodium per serving by at least 25 to 35 percent.

Plus, Sensient flavor systems include products specifically designed for tomato-based applications.

Thanks to our extensive background in flavor creation and enhancement, Sensient is able to provide a wide range of customized solutions for reduced-sodium products... offering a complete approach to taste and functionality.

Manufacturer Need to Manage Costs and Plant Efficiencies

Sensient understands the need for manufacturers to control raw material costs and maximize plant efficiency. That's why our experts developed a natural tomato paste flavor that eliminates, or significantly reduces, the need for actual tomato paste in formulations.

Contact Us

Whether you are looking for a vine-ripe tomato profile, a flavor solution for reducing sodium in tomato products, or a flavor to replace tomato paste, Sensient is available to assist you with selection and application. Contact us today to request a sample at (800) 445-0073.

About Sensient Flavors LLC

Sensient Flavors LLC is a unit of Sensient Technologies Corporation and is a leading global flavor company operating in 30 countries. The innovative technologies of Sensient Flavors offer the optimal choice for complete flavor system development.

Sensient Technologies Corporation is a leading global manufacturer and marketer of flavors, colors and fragrances, employing advanced technologies to develop specialty food and beverage systems, cosmetic and pharmaceutical systems, inkjet and specialty inks and colors, and other specialty chemicals.

Natural Tomato Flavors

Natural Tomato Flavor WONF - Fresh Type

Usage level: 0.04%

A juicy, naturally red-ripened tomato flavor

Natural Tomato Flavor WONF - Beef Steak Type

Usage level: 0.40%

A hearty, meaty tomato flavor

Natural Tomato Flavor WONF - Vine-Ripe Type

Usage level: 0.09%

Naturally red-ripened tomato flavor with slight green notes

Natural Tomato Flavor WONF - Stewed Type

Usage level: 0.20%

A rounded, cooked tomato flavor

Natural Sun-Dried Tomato Type

Usage level: 0.25%

A slightly sweetened tomato flavor with a concentrated tomato note

Natural Tomato Finishing Note WONF

Usage level: 0.15%

A natural red-ripe tomato flavor

Natural Tomato Flavor WONF - Italian Type

Usage level: 0.20%

A ripened tomato flavor with hints of basil, oregano and fennel

Natural Wood-Fire Roasted Tomato Type

Usage level: 0.15%

A slightly smoky, ashy, roasted tomato flavor

Natural Roasted Tomato Flavor WONF

Usage level: 0.20%

A light tomato flavor with a caramel note and a hint of smoke



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